

# DANGER ZONE

## Keep Hot Foods HOT

Keep hot food in warming trays, in preheated steam tables, or in heated chafing dishes at 140 °F or higher.

140 °F



**Danger  
Zone**

Bacteria multiply rapidly between 41°F and 140 °F.

41 °F

## Keep Cold Foods COLD

Keep food cold in the refrigerator or on the service line at 41°F or below.

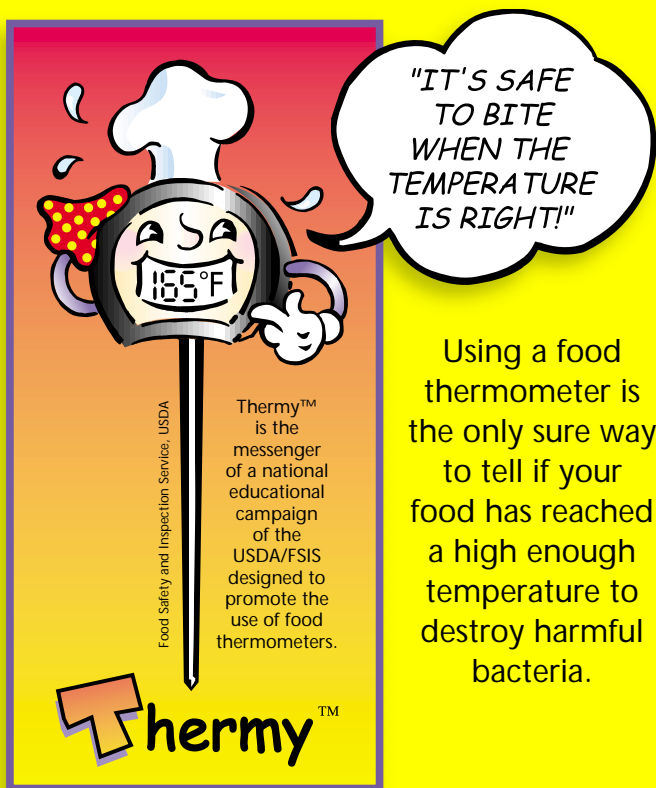


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# Thermy™ says:

## USE A FOOD THERMOMETER



Using a food thermometer is the only sure way to tell if your food has reached a high enough temperature to destroy harmful bacteria.

- Insert thermometer into the thickest part of the food away from the bone or gristle.
- Wash thermometer with soap and water after use.
- Check the accuracy of the thermometer by the ice water or boiling water method.